

MASUNZU EDWARD ALEX

CURRICULUM VITAE

Nationality: Tanzanian
Language: English and Swahili

CONTACT

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ADDRESS:

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Morogoro.

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PROFILE

PROFESSIONAL SUMMARY:

Motivated and knowledgeable food scientist with a strong foundation in food chemistry, food microbiology, food safety, and processing technology. Experienced in practical quality assurance and laboratory procedures through academic field training. Passionate about contributing to food security, ensuring product safety and quality, and solving real-world problems in the food industry.

PERSONAL QUALITIES:

- Hardworking and goal-oriented.
- Effective communicator and team player.
- Self-motivated and able to work with minimal supervision.
- Quick to adapt to new environments and challenges.
- Strong problem-solving and decision-making abilities.
- Technically proficient in Microsoft Office and food lab tools.
- Detail-oriented with a passion for continuous learning.

KEY ACHIEVEMENTS

- Participated in field training at leading food industries, gaining hands-on experience in food quality control and safety management.
- Contributed to quality assurance and control in beverage and bakery production during training at Bakhresa Food Products and Azam Bakeries respectively.
- Demonstrated strong leadership, communication, and analytical skills in practical sessions and coursework.

EDUCATION LEVEL

SOKOINE UNIVERSITY OF AGRICULTURE

Bachelor of Science in Food Science and Technology
October 2022 – Present

MTWARA TECHNICAL SECONDARY SCHOOL

Advanced Certificate of Secondary Education (ACSEE)
July 2020 – May 2022

FR. RAMON BOYS SECONDARY SCHOOL

Certificate of Secondary Education (CSEE)
February 2016 – November 2019

FIELD TRAINING EXPERIENCE

AZAM BAKERIES COMPANY LIMITED

Kipawa, Dar es Salaam

Position: Quality Assurance (QA) and Quality Control (QC) Intern

Period: March 2025 – April 2025

- Inspected and analyzed incoming raw materials
- Participated in water treatment and testing procedures
- Conducted syrup formulation and testing
- Monitored biscuit production line
- Ensured quality of final products through lab tests
- Conducted in-line inspections and packaging quality checks

BAKHRESA FOOD PRODUCTS LIMITED

Mwandege, Pwani

Position: Quality Assurance (QA) and Quality Control (QC) Intern

Period: March 2024 – April 2024

- Assessed and documented quality of raw materials
- Supported water treatment and quality assessment
- Participated in beverage production control
- Analyzed finished product quality in the laboratory
- Carried out packaging process inspections and material checks

Declaration

I, Masunzu Edward Alex, hereby declare that all information provided in this curriculum vitae is true and correct to the best of my knowledge and belief.

REFERENCE

Mr.Charles Haiyola
Quality supervisor Azam
0783 790 373

Dr . Chaula Naboth
Sokoine university of agriculture lecturer
0714 035 198

Mr. Obadia mabulla
Supervisor Tanesco lindi
0776 750 361